FAP #285011. Chlordimeform\* (formerly called Chlorphenamidine) in dried apple pomace. Evaluation of petition.

Petitions Control Branch and Texicology Branch

MOR-AM Agricultural Products, Inc., and CIBA Agrechemical Company jointly propose a food additive telerance of 25 ppm for residues of chlordimeform, N'-(4-chloro-o-tolyl)-N,N-dimethylformadine, and its metabolites containing the 4-chloro-o-toluidine molety calculated as chlordimeform, in dried apple pomace.

A posticide tolerance of 3 ppm was established for apples (PP #070865). At the time of that review, residues in apple possace were not a consideration because of the USDA policy statement of March 22, 1960 regarding feed uses. Therefore, no data were substitud or requested for apple possace. However, since that time, we have learned that apple possace should be considered as an item of feed. Therefore, in our review of a subsequent Chlordinaform petition, PP #271185 which also involved an animal feed, we requested data for apple possace in order to categorize the use in regard to Sec. 180.6(a). This petition is a response to that request.

## Conclusions

The proposed 25 ppm food additive tolerance is appropriate. Data show that residues up to 22 ppm are present in dried apple pomace derived from treated apples containing residues at the established tolerance level of 3 ppm.

resident has been established for

In PP #0F0885, chlordimeform on apples and pears, we concluded that:

- 1. The metabolic pathway of chlordineform in plants is well defined.
- 2. Adequate analytical methods are evallable to enforce the tolerance for chlordineform in apples.

<sup>\*</sup>Chlordimeform has now been proposed as a common name for Chlorphenamidine.

3. Soil persistence and the formation of azobenzene, azoxybenzene and triazene compounds in soil will not be a problem.

We reaffirm the above conclusions, and add that the analytical method is also adequate to enforce the food additive tolerance.

## Recommendation

Pharmacological considerations permitting, and contingent upon the establishment of the meat and milk tolerances proposed for chlordimeform in PF #2F1185, we recommend for the 25 ppm food additive tolerance for dried apple pomace. If the meat and milk tolerances are rejected because of toxicobgical concern, then the established apple tolerance should be withheld.

## Comments

The results of an apple processing study are presented. The whole apples, analyzed prior to processing, contained 4.92 ppm chlordimeform residues. Gider contained 1.98 ppm, wet pomace 9.23 ppm, and dried pomace 35.7 ppm chlordimeform residues. Using these figures the following calculations can be made:

6.92 ppm in wet pomace = 1.9 concentration factor.

35.71 in dry pomace = 7.3 concentration factor.
4.92 ppm in whole apple

t televance of 3.0 ppm chlordimeform residues has been established for 12 (070885).

lating the concentration factors calculated above, wet and dry pomace derived treated apple containing residues at the tolerance level of 3 pper and contain the following residues:

Fig. 2. 1.9  $\approx$  5.7 ppm in wet pomace Fig. 3.2. 7.3  $\approx$  21.9 ppm in dry pomace

A data, we conclude that the proposed 25 ppm food additive for dried apple pomace is appropriate. A telerance is needed in the jet pomace because it is the item of converce.

The carry over of residues into meat and milk is discussed in PP #2F1185.

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FDRGee:lc1 RD/I-RSQuick:JGCummings 4/19/72 thyl-if-(2-mathyl-day

0.5 ppm-apples. > 960768 (control of prince);
3 ppm-apples;4 ppm-peaches, plums & prunes;

5 ppm-pears

OH2457 10 ppm-dried prunes.

OF 0980 2 ppm-cabbage, broccoli.cauliflower.brussels sprouts.

Petricu (fresh prunes; 0.25 pg

9 142661 - 15 ppm - dried prunes. 1F1171 - 5 ppm-eaches, nectarines, cherries; 4 ppm-plums

(fresh prunes; 0.25 ppm - walnuts.

2<del>4</del>71185 -5 ppm cottonseed; 0.2 ppm meat, fat, meat byproducts of poultry; 0.1 ppm meat, fat, meat

byproducts of cattle, goats, hogs and sheep /

2H5011 - 25 ppm-dry apple pomace.

4E1433 - 1 ppm - tomatoes 4G1456 - 3 ppm - citrus fruits and hybrids 4F1477 - 12 ppm - pears